

# Centro

## GASTROBAR

### BITE SIZE

#### **Pork Belly**

Marinated in curry overnight and braised to perfection, served with asparagus tips and topped with a pistachio chimichurri and drizzled with a jalapeño vinegar

#### **Piri Piri Shrimp**

with Salsa Verde and zesty grilled lemon, and toast points

#### **Blistered Padron Peppers**

Glazed with miso and ginger then sprinkled with toasted sesame

#### **Scallop Aguachile**

From Mexico's best recipes with fresh finger chile, lime, and radish

#### **Peppadew glazed Cauliflower**

Roasted cauliflower in a bed of raita and topped with pickled onions and sprinkled with leek ash

#### **Ribeye Tataki**

Seared to perfection and dressed with smoked grapefruit ponzu and topped with garlic chips

### A SHARABLE START

#### **French Boule**

Our home-made French bread with whipped butter, picked vegetables, and matcha salt

#### **Beef Carpaccio**

Topped with truffle aioli, shaved parmesan, and arugula

#### **Local Catch Ceviche**

Fresh local fish with vanilla braised fennel, picked mango, and coconut milk

#### **Octopus**

"A la Plancha" with a Korean BBQ sauce and served with bok choy slaw and drizzled with a yuzu aioli

#### **Roasted Baby Carrots**

Pickled and roasted then topped with ricotta and dressed in carrot greens pesto

#### **Karaage Chicken**

Japanese style fried chicken with Nashville hot sauce and served with Kimchi and lime

#### **Tuna Crudo**

A Peruvian delicacy with leche de tigre, criolla sauce, and tobiko

#### **Huancaína Potato Salad**

Sliced and poached potatoes in a spicy cheese sauce with a soft-boiled egg

 *Vegan option*

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illnesses.*

*All prices are in US Dollars and include 9% sales tax. A 10% service charge will be added to your bill. Additional gratuity is at your discretion*

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### A LA CARTE

#### Catch of the day

Fresh fish from our coasts served with sticky rice, guacamole, and champagne beurre blanc

#### 8 oz Filet Mignon

Served with miso glazed mushrooms, and bathed in Bordelaise sauce, and accompanied by Robuchon potatoes

#### Mojo Pork Tenderloin

Infused and cooked sous-vide style and served with crispy funchi, black eye bean puree, and charred fresh mango

#### Truffle Pappardelle

Classic Italian black truffle cream sauce with freshly shaved truffles and grana Padano cheese

#### USDA Beef Short Ribs

Braised in red wine then bathed in Perigourdine sauce and served with celery root pavè and roasted Brussel sprouts

#### Sweet potato and Beluga

#### Lentil Dhal

Served with potato purée, tamarind sauce, and pumpkin seeds

#### Double Decker Ribeye

#### Smash Burger

A deluxe smashed burger with little gem lettuce, tomato, American cheese, roasted onions, and our own secret sauce

### LARGE FORMAT

#### Parrillada

A complete BBQ at your table with ribs, grilled pork sausage, beef kebab, chicken kebab, roasted shrimps and served with chimichurri sauce

#### 21 oz USDA CAB Porterhouse

with salted caramel onions, parsley salad, and bathed in jus de veau

#### Southern Double Fried Chicken

Crispy and yet juicy 8-piece chicken with black pepper gravy and chipotle honey

#### Grilled Caribbean Lobster tail

Bathed in saffron drawn butter and topped with shaved fennel and ginger salad

#### Whole Roasted Island Red Snapper

Infused with fresh herbs and topped with roasted bell peppers salsa Verde, and a side of charred lemon

#### Cioppino

A delightful seafood stew with lobster, shrimp, local fish, scallops, san Marzano tomatoes, red wine broth and accompanied with sour dough



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## SOUPS AND SALADS

### Lobster Bisque

Delicious and creamy soup made from local lobsters with brandy whipped butter and crema, and topped with chives

### Cream of Tomato Soup

Roasted San Marzano tomatoes blended and topped with sour cream and served with garlic crostini

### Caesar Salad

A traditional recipe served with soft boiled egg  
Add Shrimp  
Add Chicken  
Add Ribeye

### Centro Bowl

A healthy bowl with quinoa, edamame, wakame, pickled cucumbers, radish, avocado and carrot; drizzled with a soy-sesame vinaigrette.  
Add Tuna  
Add Tofu

### Mediterranean Salad

Pearl couscous tossed with tomatoes, roasted artichoke hearts, olives, red onions, chickpeas, avocado, and topped with goat cheese, and drizzled with pomegranate vinaigrette

## 12 O'CLOCKS

### Three in One

Creamy tomato soup, served with a small Cuban sandwich and salad

### Half Slab

Slow cooked Asian BBQ ribs served with bok choy slaw and Mac and Cheese

### Hummus

White bean and chick pea dip topped with crispy chickpeas and served with naan

### Pasta a la Norma

Linguini pasta tossed in a roasted tomato and ricotta sauce and topped with eggplant chips and basil

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## DELI CORNER

### Centro Club

A traditional club sandwich with our very own twist by adding avocado to the delicious layers

### Cubano

Crispy pork belly, ham, swiss cheese, pickles, and Dijon mustard in a freshly baked bread toasted to perfection

### Slow Cooked Brisket

In a Brioche Bun, with cheddar cheese, guacamole, pickled onion, and creole remoulade

### Korean Fried Chicken

Chicken drizzled with a Korean "bibimbap" chili sauce in a fresh bun with a spread of tangy Kewpie Mayo and topped with pickled cucumbers

### Ahi Tuna Melt

Fresh local catch topped with a creamy vegetable remoulade, served on sourdough bread

### Double Decker Ribeye

### Smash Burger

A deluxe smashed burger with little gem lettuce, tomato, American cheese, roasted onions, and our own secret sauce

### CBB

Centro's Beyond Burger, is a vegan's dream

### Vegan option

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